

Inspired by the garden

Chef Cas and head of horticulture Rogier share a passion for the scents, colours and flavours found in the gardens of the Hortus. They regularly take a walk around the garden looking for culinary inspiration. The art of cooking is the creation of the best flavour combinations based on what the seasons have to offer.

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| <p>Spring <i>fresh and sharp</i> red and golden beet, wild garlic and leek</p> | <p>Summer <i>sweet and fresh</i> green peas, garden cress and strawberries</p> | <p>Autumn <i>earthy and spicy</i> pumpkin, parsnip and mushrooms</p> | <p>Winter <i>rich and warm</i> kale, Brussels sprouts and celeriac</p> |
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Ingredients from the Hortus

The Indian Cress on your salad is freshly picked from our terrace and we incorporate thyme and rosemary from the Clusius Garden in our herb salt. Through the year you can enjoy the authentic flavours of the Hortus, as we also make our own vinegar, dressing and sauces with herbs and flowers from the garden.

Celebrating among greenery

Surrounded by lush flowers, ancient trees, tropical glasshouses and water, the Hortus is a beautiful location for all kinds of events. Whether you organise a party such as a wedding, anniversary or get-together, or a business event such as a meeting, lecture, conference or dinner party: the Hortus offers you all possibilities in a heavenly environment. Want to know more? Contact us via hortusleiden.nl/zaalverhuur or call us at 071 527 52 29.

Stay in touch by subscribing to our newsletter and via hortusleiden.nl

   #hortusleiden



Share your experience at the Hortus Grand Café by scanning the QR code. Thanks for sharing your feedback!

Hortus
botanicus

LEIDEN

Hortus Grand Café

Menu

Welcome to our living room

Enjoy fresh, carefully chosen ingredients from local suppliers. We work with passion for nature every day, and you can taste that!



Hortus Grand Café


Welcome to the living room of the oldest botanical garden of the Netherlands. Here, you can enjoy pure and locally sourced seasonal ingredients. Our chef takes inspiration from the plants, herbs and spices that grow in the garden. Our seasonal tip: take spring from the garden to your plate with the salad with roasted tulip bulbs and falafel.

Vegetarian dishes  Vegan dishes 



Breakfast


Croissant with homemade jam  4.25

Yoghurt with homemade granola (can also be vegan)   8.25
With fresh Dutch seasonal fruit


Hortus breakfast  14.95
Croissant with jam, small yoghurt with fresh fruit and granola, bread, local cheese and a boiled egg served with fresh orange juice and your choice of coffee


Meal soups

Spring soup with zucchini and leek   8.45
With ramsons oil from the Hortus, served with bread

Seasonal soup  8.45
Varying soup inspired by the season, served with bread

Salads


Spring salad with burrata  15.50
With roasted peach, broccolini, roasted tomatoes and ramsons croutons

Salad with roasted tulip bulbs  14.50
With falafel, pomegranate seeds, walnut, a dressing of mint and yogurt and sun-dried tomatoes

Fresh artisanal bread



You can choose from:

- Light multigrain sourdough bread
- Dark multigrain sourdough bread

Mature Dutch farmer's cheese  11.75
With rhubarb compote, roasted tomatoes, pickled green pepper and walnuts

Roast beef of Dutch meadow cattle 12.75
With caper salsa, sunflower seeds, lavender mayonnaise and roasted oyster mushrooms

Slow-roasted salmon salad 12.75
With honey mustard mayonnaise, apple, pickled red onion and dill crumble


Roasted carrot, zucchini and eggplant   11.75
With a salsa of pepper and walnut, roasted almonds and daikon

Warm dishes

Monsieur Clusius (can also be vegetarian) 9.75
Our variation on the famous croque monsieur with Hortus garden herb mustard

2 beef croquettes 11.75
From cattle from South Holland, with bread and mustard

2 oyster mushroom croquettes   11.75
With bread and mustard

Homemade spring quiche  9.50
With spinach, green asparagus, onion and Leiden cumin cheese

Ask about our special children's menu!

Would you like (extra) butter with your dish? Don't hesitate to ask!

Do you have a food allergy? Please let us know, we are happy to accommodate you.